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NEW. THE VERY BEST. TRUE TO NAME.

General Descriptive Catalogue

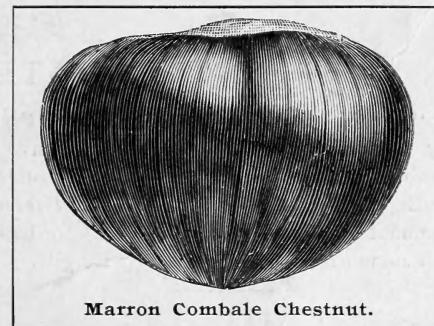
AND

PRICE LIST.

SEASON OF 1900-1901.

SPECIALTIES:

NUTS of ALL KINDS and GRAPES



Marron Combale Chestnut.

BARREN HILL NURSERY

NEVADA CITY, CALIFORNIA.

FELIX GILLET, Proprietor

1900-1901

TERMS.

Our terms are invariably cash. Remittances may be made, according to the amount of orders, by Express or Postal Money Orders, Registered Letters, Bank Drafts and Express. Very small amounts (50 cents to \$1.00) can be sent in postage stamps of two and five cents.

PACKING.

We want our patrons to bear well in mind that "good packing" is the cheapest part of a bill of trees.

The very best way of packing trees is in boxes made out of light lumber.

We charge only for the cost of the box—nothing for packing. The average cost of a box of 9 to 12 feet long is from \$1.00 to \$2.50, according to height and width.

Our way of baling (for small orders) is in sackcloth and pine needles, which make a very light packing. Charges for baling moderate.

SPECIAL NOTICE.

No trees offered for sale but our *own* mountain-grown trees, and the *imported* sorts as specified on Catalogue and Price List.

Boxes, bales and packages delivered free of charges to the railroad or express office.

After shipment, goods at purchaser's risk. Any errors made immediately corrected.

EXPRESS CHEAPER RATES.

We have made no "special" arrangements with Wells, Fargo & Co., as some nurserymen claim they did, but as the Express Company have established *special* rates for trees and shrubs packed in the very way we pack ours, we are therefore able to ship bales by Express to any place on *railroad lines* at a much reduced rate. By this arrangement customers can have their orders sent by Express almost as cheap, and in some cases cheaper, than by freight.

CAUTION.

We would caution our patrons against buying from agents purporting to be ours, as we have no agents whatever throughout this State or Oregon, or, in fact, anywhere else, for the sale of our valuable kinds of Nut and Fruit Trees. And we would like, particularly, to call the attention of the Oregon public to the deception that unscrupulous people are trying to play upon them in regard to Nut Trees of all sorts, for we know of parties trying to pass, for instance, seedling trees of the *Mayette-Shaped* *Præparturiens* (formerly *Large-fruited Præparturiens*), a kind originated by us and propagated solely by grafting, for the great market walnut, the *Mayette*, and which are nothing else but third generation *Præparturiens* seedlings, bearing a small, very inferior nut, with nothing of the *Mayette*, any way, about it; also common Italian chestnut seedlings for the fine grafted varieties of ours. Read the description of the wood and leaves that we are giving in this catalogue of each of our Grafted *Marron* chestnuts; and bear in mind, if the same parties should try to pass you the Common *Languedoc* or any other variety of Almond, for the "Grosse Tendre," that the latter has "drooping" habits, and that the fraud could be easily detected.

GENERAL CATALOGUE AND PRICE LIST.

Season of 1900-1901.

BARREN HILL NURSERY

NEVADA CITY, CAL.

FELIX GILLET, Prop.

NUT-BEARING TREES.

(WALNUTS, CHESTNUTS, ALMONDS AND FILBERTS.)

WALNUTS.

We would like to call the attention of the public to the valuable kinds of Walnuts—some quite rare and entirely new to this country—that we have imported and introduced into California and the United States the last thirty years, and of which we give herewith a well detailed list.

We will add that those varieties that we are recommending to plant for market are, the most of them, *old* and *well-tested* varieties, that cannot be surpassed for beauty and size of the nut, quality of the meat and hardiness of the kinds; that they are all *soft shell* varieties—in fact, the words “French soft shell” and “Improved soft shell,” names given to inferior kinds with a rather hard shell, are, at any rate, misnomers, for the French do not cultivate but regular *soft shell walnuts*, and walnut dealers in New York and Chicago or anywhere else do not care for nuts with softer or thinner shells than are those of the Mayette, Franquette, Parisienne, Chaberte, and the like—all nuts besides, well closed at the end, which prevents them from being stung by moths and becoming wormy, a fault with many nuts.

We will furthermore state that our walnut seedlings are trees of the “second generation”—that is, grown from nuts borne on the original tree, or on trees grafted from the original, so enabling us to give our patrons a better guarantee as to those seedlings retaining the main characteristics of the original type—walnut varieties degenerating very fast from the seed, till at the third and fourth generation they have entirely gone back to the mother type or common walnut.

Varieties Best to Plant for Market.

So far, and for the last fifty years, in California and as well in Oregon, the walnut mostly propagated was the Los Angeles walnut, the most delicate, unproductive and worthless kind known; and for the last twenty years or so another delicate kind, though an improvement on the Los Angeles, the “Improved Soft-shell” of Santa Barbara, a seedling of the Chili walnut, has been largely propagated in Southern California, without any regard to the best grades of walnuts imported to this country from Europe, which should have been taken as a guide by our walnut growers as to what varieties best to plant. But since people's attention has been called to the defects of these varieties of walnut, the only ones planted in the large walnut-growing district of California, we have been repeatedly asked: Which are the best varieties to plant for market?

The best marketable walnuts are, undoubtedly, those that are the largest, fairly shaped, with a thin, smooth and light colored shell, and with a fat, sweet kernel, this being independent of other requisites, such as fertility, hardiness and lateness in budding and blossoming out. Whenever a variety combines all the above characteristics, it might very well be called the “boss” variety to plant for market.

For size and beauty of the nuts, no varieties can surpass the Mayette, Franquette, Parisienne, Meylan and Treyve. But size and beauty of the nuts are not the only advantages of these five kinds over others, for they are, besides, hardy, budding out late, and were never injured by frost in the spring or in the fall on our place, 2,600 feet up in the mountains. As to their fertility, our bearing trees of these kinds, grafted and second generation seedling trees, though rather young yet, bear heavy, and they have turned out to be very productive wherever given a good trial, in Oregon and Washington as well as in California. In a climate like that of the Pacific Coast, the first requisite as to the best market walnut to plant is, first, hardiness; second, size and beauty of the nut; third, fertility; and our honest opinion is that the five varieties above named, combine, each of them in themselves, these three important requisites.

“Second Generation” Seedlings.

For the last thirty years we have been experimenting on first, second, third and fourth generations of walnuts, and find that from the third generation the walnut so degenerates that we would not advise any one to plant, if wishing to raise nuts for market, trees of the third or fourth generation; and if planting seedling trees, to plant none but “second generation” ones.

We call *first generation* the original variety, which is solely, of course, reproduced by grafting; *second generation*, trees grown from nuts borne on first generation trees, and so on. Our best results, apart from grafted trees of the first generation, have been obtained from our *second generation* trees.

We positively guarantee our customers that all our second generation trees are *genuine*, that is, grown from nuts borne on grafted trees, themselves grafted from the *original*.

Vast Collection of French Walnut Varieties.

Our collection of French walnuts—the largest and finest one to be found either in this country or Europe—comprises twenty-eight distinct varieties, all regular soft-shell kinds but one, the Cross-Bred or Vilmorin walnut, and all but our six last introductions having *fruited* on our place, a guarantee that our home-grafted trees of these kinds are absolutely *true*. Four of these varieties have been originated by us in California, the other twenty-four were introduced by us into this country from Europe the last thirty years.

Those twenty-eight varieties of walnuts have each distinct characteristics, some being recommended either for the large size and handsome shape of the nuts, or for their surprising fertility and precocity; others for their lateness in budding out, that enables them to withstand, uninjured, late frosts, so common in the spring, with few exceptions, from one end of the Pacific Coast to the other; and still others for the exceptional beauty of their foliage, like the Laciniated or Ash-leaved walnut, or for their singular habits, like the Weeping walnut, or their absence of shell, like the Martin walnut.

We will now give a correct description of each variety:

Prœparturiens or Fertile Walnut.—This famous variety of the *Juglans Regia* family was originated in France in 1828, and first introduced by ourselves into California in the spring of 1871. From the fact that it first bore nuts while being two years old, the Latin name of *Prœparturiens* was given to it, from *Parturiens*, bearing, *Prœ*, before, bearing before the usual time. It was also called *Fertile*, because of its surprising fertility. The nut is rather small, though thin-shelled and very sweet, only 25 per cent. of the trees, second generation trees, bear nuts from medium to large. Well suited for the family garden on account of its precocity and fertility.

Mayette-Shaped Prœparturiens.—Originated by us in Nevada City twenty-five years ago. Nut large, sitting on its

big end like the Mayette, hence its name. Full-fleshed kernel, of first quality; heavy bearer; solely propagated by grafting.

Cluster Prœparturiens.—A remarkable variety of *Prœparturiens*, originated by us thirteen years ago; nut medium large, oblong, nicely shaped, perfect soft shell; kernel fat and sweet. Growing in clusters. Solely propagated by grafting. See Fig. 13, Plate III.

Fertile à Gros Fruits or Mammoth Prœparturiens.—A large-fruited variety of the *Prœparturiens* or *Fertile Walnut*, originated in France. The nut is extraordinarily large, being pretty near as thick as broad, of queer shape that makes one think of the odd style of women's sleeves of a few years ago, so large and inflated at the shoulder. The shell, like that of all

PLATE I

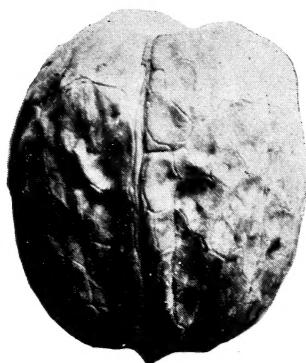


Fig. 1. Mayette.

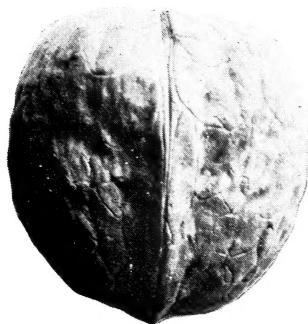


Fig. 2. Meylan.



Fig. 3. Franquette.



Fig. 4. Parisienne.



Fig. 5. Chaberte.

Walnuts of natural size, grown in Barren Hill Nursery,
Nevada City, California.

mammoth walnuts, is very rugged, but soft, and the kernel of good quality. See Fig. 7, Plate II.

Cluster Walnut (Juglans Racemosa).—This pretty kind of walnut, introduced by us into this State some twenty-five years ago, is a worthy rival of *Præparturiens* for productiveness, but much superior for the size and beauty of its nuts, growing in graceful clusters like so many bunches of bananas. It derives its name of *Juglans Racemosa* from the Latin word *Racemosus*, meaning abundant in clusters, full of clusters, which is its main characteristic. The nuts, when the tree is in full bearing, grow in long clusters of 10, 15 and even 25 to 28 nuts. The nut is thin-shelled, of fair size, most hermetically closed, with a very smooth, white shell, a perfect beauty. See Fig. 9, Plate II.

Mayette Walnut.—This is one of the finest dessert and market nuts grown; it is quite large and even in size, well shaped, with a light colored shell; the kernel is full-fleshed, sweet and nutty. But what renders this valuable kind more valuable yet, is to be very hardy, being late in budding out, which enables it to escape uninjured the disastrous effects of late frosts in the spring; it is also an abundant bearer. This is the nut imported in the United States under the name of Grenoble, but on account of duties to pay, and the nut being a high priced one in its very home, in France, a common and cheaper grade is often mixed with it, to the disgust of nut importers in New York and Chicago. The Mayette was originated in the southeast of France by a man of the name of Mayet, 135 years ago, the nut having ever since been a great favorite as a market nut. See Fig. 1, Plate I.

Parisienne Walnut.—This nut, also one of the finest for dessert and market, was originated in the southeast of France, and not in the neighborhood of Paris, as its name would imply; its beauty made it called *Parisienne* in honor of the capital of France. The nut is large, broader at the small end than the Mayette and Franquette and has a very pretty shape. It is as late as Mayette and as desirable for market. See Fig. 4, Plate I.

Franquette Walnut.—Originated about the same time as the Mayette in the southeast of France, by a man named Franquet. The nut is quite large, of an elongated oval, and very attractive, kernel full-fleshed, sweet and rich. It also buds out late in the spring, being as hardy as Mayette and Parisienne. Very desirable as a market walnut. See Fig. 3, Plate I.

Meylan Walnut.—A new and very attractive variety, originated near the little village of Meylan, in the walnut district in France. The nut is of fair size; the smoothest one with the lightest colored shell of our whole collection; thin-shelled and of excellent quality; heavy bearer; budding out late. See Fig. 2, Plate I.

Voorey Walnut.—This new and valuable kind was originated near Voorey, in France, hence its name. The nut has the shape of the Mayette, but is more round and smaller; the shell is thin, light colored and smooth and the kernel exceedingly sweet and nutty; it is very hardy.

Mesange Walnut.—This nut has a very thin shell, and derives its name of Mesange from a little lark of that name, that goes to the kernel through the tender and thin shell; very prolific. The Mesange is regarded as a first-class variety for oil, but we would not recommend it as a market nut, on account of its rather small size and thinness of shell.

Serotina Walnut.—We find this variety not to be so late in budding out as claimed. The nut is of medium size, oblong, well shaped, smooth shell, with a very sweet, nutty meat; heavy bearer.

Chaberte Walnut.—An old and most esteemed variety; late in budding out. The nut is well shaped, roundish-oval and of medium size; the kernel is of extra fine quality; good bearer. The Chaberte was originated over a century ago by a man named Chabert, in France, hence its name. Very rich in oil. See Fig. 5, Plate I.

California Paper-Shell Walnut.—This most pretty nut, one of the sweetest raised in our grounds, has been originated by us from a nut borne on a grafted Chaberte, the tree being, therefore, a Second Generation Chaberte. This nut is of medium size, shell very thin and almost white; kernel full-fleshed, exceedingly sweet and nutty; heavy bearer. Propagated by grafting.

Lanfrey Walnut.—A newly originated variety. Nut large, broad oval; shell of a whitish gray, first quality. Late in budding out. Propagated by grafting. See Fig. 11, Plate III.

Columbus Walnut.—Originated by us from a Second Generation Mayette. The nut is large, exceedingly pretty, roundish, with smooth, light-colored shell, and kernel of first quality; heavy bearer and quite hardy. Named Columbus, in honor of the World's Fair of 1893, the year that our first tree of that kind went into bearing. Propagated by grafting. See Fig. 10, Plate II.

Treyve Walnut.—A new and fine variety of walnut, originated by Mr. Gladys, an eminent walnut grower in the south of France; nut large, much like the Parisienne in shape (See Fig. 4, Plate I), and likewise late in budding out. Perfect soft-shell and full-fleshed; abundant bearer. Named after Mr. Treyve, the inventor of the Treyve process of grafting one-year-old walnut trees in greenhouse.

Galban Walnut.—Another one of Mr. Gladys's creations; large and pretty nut, very desirable for market; buds out rather too early for some parts of the country.

Parry Walnut.—A new variety, originated by Mr. Parry in the walnut district of south-eastern France; the nut is of a very elongated shape, like the Franquette, but not so large, a pretty nut. It belongs to the hardy class of walnuts.

Macrocarpa Walnut.—A large-fruited variety, recommended particularly for the large size of its nuts; moderately productive.

Gladys or Improved "A Bijou".—The "A Bijou" is a mammoth walnut, second in size to the Jauge or Mammoth; the Gladys is not precisely any larger, but the kernel fills the shell much better than that of the ordinary A Bijou. Originated by Mr. Gladys of France, and named after him.

Alpine Walnut, or Wonder of the Alps.—A new and very rare variety originated not long ago in the Alps mountains, in France. Next to the Jauge or Mammoth, it is the largest walnut grown. Though the shell looks a kind of rough, like all Mammoth walnuts do, it is perfectly soft and thin, and the meat sweet and filling well the shell. Propagated by grafting. See Fig. 8, Plate II.

Jauge or Mammoth Walnut.—This is an immense nut, the largest yet originated. So large is the shell of some of them that ladies' companions are made out of the shells by fancy goods manufacturers, and where to stow away gloves or handkerchiefs. The nut, though of such large dimensions, has a thin shell and the kernel is good. Our cut represents only a nut of medium size. See Fig. 6, Plate II.

Vilmorin or Cross-Bred Walnut.—This curious variety was obtained through "hybridizing," years ago, in France. It is a cross between the English Walnut and the Eastern Black Walnut, and was called Vilmorin after the leading member of the well-known seed firm of Vilmorin, Andrieux & Co. of Paris. The nut is small and has

the shape of the English Walnut, but the furrows of the Black Walnut; it is darker than the English and lighter than the Black. It can hardly be called an improvement on the Black Walnut; surely it is not one on the English. It is a very odd sort, having no commercial value whatever. We have fruited this cross-bred walnut for the last eleven years, and we can assure our patrons that either as a family or market nut, this cross-bred variety is entirely worthless. It must be regarded and propagated, therefore, simply as an ornamental variety. See Fig. 15, Plate III.

Laciniated, or Ash-leaved Walnut.—The foliage of this kind of walnut is so delicate, so finely cut up, that it makes of it a most graceful ornamental tree, worthy to be planted conspicuously in the garden or front yard. The nut, besides, is very pretty, small to medium, perfectly round, with a very smooth, cream-colored shell. It is a good bearer. Propagated by grafting. See Fig. 14, Plate III.

Weeping Walnut.—A new and very curious kind of walnut, highly ornamental, the branches drooping down like those of the weeping willow. The nut is of medium size, oval, thin-shelled and of good quality; it is a very abundant bearer. Propagated solely by grafting. See Fig. 12, Plate III.

Martin Walnut.—A very curious kind of walnut originated by Mr. Martin in the south of France; this nut is remarkable for the absence of a shell, a thin membrane taking place of the latter. Propagated on account of its odd characteristic. Solely propagated by grafting.

AMERICAN NUTS.

Butternut.—This kind is indigenous to the United States. The nut is elongated, hard and rough, with prominent ridges; the kernel pleasant-flavored and oily.

Hickory Nut.—The Hickory grows tall and slender, with rough and shaggy bark. The fruit contains a thin-shelled, richly-flavored kernel. Quite ornamental.

Eastern Black Walnut.

California Black Walnut.

Texas Paper-Shell Pecan.—The thinnest-shelled Pecan to be found in the Southern States, from the San Saba Valley, Texas. Nut of medium size, exceedingly sweet and highly-flavored kernel, with the inner skin of a pale yellow, clean and smooth, a great improvement on all pecan nuts as found in stores; well deserving the name of Paper-Shell.

PLATE II



Fig. 6. Mammoth.



Fig. 7. Fertile à Gros Fruits.



Fig. 8. Alpine.

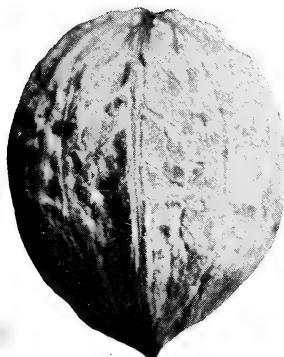


Fig. 9. Cluster.



Fig. 10. Columbus.

Walnuts of natural size, grown in Barren Hill Nursery,
Nevada City, California.

THE CHESTNUT.

The Chestnut is a hardy tree, whose crop, except that of the Japan chestnut, is seldom injured by late frosts in the spring, as it blooms late in June; it is a regular mountain tree, and may be regarded right at home in our mountains. The soil best suited to the chestnut is a sandy, granite, or ferruginous-sandy-clayish, deep soil. In Nevada County, up to an altitude of 3,000 feet, can be seen 28-year-old chestnuts bearing well, and bearing nice nuts. This nut is certainly better adapted to Central and Northern California than to Southern California, unless planted in the mountains there and at a northern exposure, for the chestnut dreads a too hot sun. Oregon and Washington, especially the former, are well adapted to chestnut culture, though a southern exposure in both States might be the best. The chestnut will mature its nuts well at an altitude of 3,000 feet in the latitude of Northern California. In mountain gorges, and with a sunny exposure, the chestnut does splendidly; otherwise an eastern exposure is best for that tree. The chestnut does not reproduce itself very well from the seed, hence the reason why that tree is invariably grafted to obtain those large round nuts known the world over under the name of "Marrons" or French chestnuts. The American chestnut is propagated from the seed, and is almost barren in California, but much better results could be obtained as to size, quality and productiveness, if its best types were propagated by grafting, which we ourselves intend to do hereafter. In certain soils where the chestnut root does badly, but the oak root does well, the chestnut may be grafted with advantage on the oak, but it should not be done high, for the chestnut outgrows the oak a good deal.

The common European chestnut, whether French, Italian or Spanish, is small, flat on both sides, at least half of them, and grow generally four to six in one burr. In Europe they are dried hard and ground to the consistency of meal, and a delicious mush made with it and milk. The cultivated chestnut—the kind raised for dessert and market, and which is either roasted or boiled—is the Marron; it grows single or in pairs, sometimes three in one burr. The Marrons, the best and finest marketable chestnuts, are large, sweet, and when roasted or boiled the inner skin comes off nicely. If roasted, a small incision should be made with a knife at the small end before putting them on the fire; if boiled, the shell should be first removed and the nuts boiled in water as potatoes, with a little salt and a twig of celery. They are delicious cooked both ways. A Thanksgiving turkey stuffed with "chestnuts" is also getting to be quite *a la mode* up here, in this chestnut growing region, and it is a capital dish. That delicious nut is largely consumed in all the cities and towns of Europe, Paris alone consuming 25,000,000 pounds of Marron chestnuts.

The Marrons are solely propagated by grafting; from the seed they generally go back to the mother type or common chestnut, called here Italian chestnut, a very inferior kind in all respects. All the varieties that we describe in this catalogue have been bearing with us, some of them for 24 years; so we are able to tell about their bearing qualities, size and flavor of the nuts, and we do not hesitate in warmly recommending such kinds as Combale, Quercy, Avant-Chataigne, Nouzillard, Merle, Chalon, Precoce-Prolifique, and others on our list. People must bear in mind, though, that trees have to be of a good size to bear large burrs and consequently large nuts; when too young, very often the burrs are empty. We shall right here call the attention of the public to the marked difference that exists between those various kinds of French chestnuts; color of the wood, size and glossiness of the leaves and difference in color of the nuts, make of each of them a distinct variety, and whenever *seedling* trees are sold for those *grafted* kinds, the fraud can easily be detected the very first summer.

FRENCH CHESTNUTS, or MARRONS.

(Solely propagated by grafting.)

Marron Combale.—This kind bears the largest nut of our whole collection of French Chestnuts. It is very productive, but bears more heavy with age. The nut

is very large, round, sweet and nicely flavored. The wood of the Combale is of a yellowish-brown, the leaves narrow and very glossy. The Combale tree represented on Plate IV bore in 1898, the year the photograph was taken, 132 pounds of most beautiful nuts, and 154 pounds in 1899. For size of nuts, see Fig. 17, Plate V.

Marron de Lyon.—One of the largest and best recommended kinds for market; exported from France to all countries as a dessert nut. Nut quite large, round and of first quality. Wood and leaves much like those of Combale.

Marron Quercy.—This fine variety of chestnut was obtained from the old province of that name in the southwest of France. It is quite precocious, that is, goes to bearing sooner than Combale and other varieties, and is a very heavy bearer. The nut is large, next to Combale for size, of a very dark brown, almost black, also sweet and well-flavored. The wood of the Quercy is of an ashy-brown, and in the nursery the young trees grow side limbs, fan-like; the leaves are larger than those of Combale, but not so glossy. See Fig. 18, Plate V, and Plate VI.

Marron Nouzillard.—The kind mostly raised in the northwest of France. Very productive and precocious. The nut is of fair size, of a light brown, and generally two to three in a burr. The wood of the Nouzillard is of a reddish-brown, the buds having much of a shoulder; the leaves are wide and glossy. See Fig. 20, Plate V.

Marron Avant-Chataigne.—Precocious variety; nut medium large, very pretty, two to three in a burr; ripens early in the season, and is, therefore very desirable wherever the summer is short or cool; very productive. See Fig. 19, Plate V.

Marron Precoce-Prolifique.—A new and valuable variety originated by us. This kind goes to bearing early and is very prolific, hence its name of Precoce-Prolifique. Nut of medium size, dark brown, 3 to 4 in a burr.

Marron Pierreville.—Bearing early; nut large; productive.

Marron Chalon.—The Chalon may very well be called the Preparturiens of chestnuts, as it bears nuts at two years. The fruit is small to medium, two to three times the size of the American chestnut, but it is a very prolific bearer, and the first kind to go to bearing. The wood is of a very light yellow color, lighter than that of Combale, the leaves narrow and glossy.

Marron Merle.—Very productive and precocious kind. Nut medium, dark brown, good quality.

Marron Bertrand.—This is an early kind, that is ripening its nuts early in the season; medium large, dark brown.

Marron Grosse Precoce.—This is another early kind; nut medium to large,

one to two in a burr. The trees do not go to bearing as early as other kinds.

Japan Mammoth Chestnut.—Nut very large and of good quality. Delicate kind, however, and liable to be injured by late frosts in the spring, as it puts forth a month almost before the French varieties. Then it is a weak grower, with too slender limbs, and too many of its nuts with splitted hulls, a serious defect with chestnuts for market.

American Chestnut.—The fruit of this variety is a great deal smaller than that of European kinds, though the kernel is very sweet, the sweetest of all, and well flavored. Does not bear well in California. We are now propagating the American Chestnut by grafting, having obtained to that effect, and through the Department of Agriculture at Washington, scions of a chestnut tree from a farm in old Virginia and known to bear well there.

ALMONDS.

In planting almond trees in California, where the climate is so diversified, and to make a success of it, one should plant not only the best known market varieties, but the hardiest; and our advice is not to confine oneself to one or two kinds, if desirous to raise almonds for market, but to plant the best recommended sorts, should you have to send to two or three different nurseries to procure them.

Grosse Tendre, or Improved Langue-doc.—The finest and largest almond grown on the Pacific Coast; it has also the advantage over the Paper-Shell and well-advertised varieties in this State of blooming later and being hardier. The Grosse Tendre has drooping habits, and should be tied up to a stake when young to keep it straight. It is a very prolific kind.

Princesse, or French Paper-Shell.—The kind most esteemed at dessert, and so common in the shops of confectioners. The shell is so thin that it can be crushed between the fingers; kernel fat, sweet and rich.

Provence, or Jordan.—This nut is very flat, half hard, half soft, the kind used in the manufacture of sugared almonds. By gently striking the nut on the suture with a small hammer, the shell splits open in two, letting out the kernel entire.

Sultana--Amande Sultane or A La Reine of the French.—Nut medium large; kernel very sweet and light colored. Ripens early.

PLATE III



Fig. 11. Lanfrey.



Fig. 12. Weeping.



Fig. 13. Cluster-Prœparturiens.



Fig. 14. Laciniated.



Fig. 15. Vilmorin.

Walnuts of natural size, grown in Barren Hill Nursery,
Nevada City, California.

FILBERTS.

No nut tree, we believe, is so little understood in California as this pretty little member of the great nut family, the Filbert. We have heard of filbert-growers in this State grubbing up their "bushes" because they would not bear; and the general complaint is that filbert bushes do not bear, or bear very little. That there is a misunderstanding in regard to filbert culture is obvious, so we will give a short sketch on the filbert, its culture and training, and how to make it bear.

Whether filberts are planted orchard-like, or in cordons around a field or alongside a ditch, or in rows through an orchard or vineyard, or in groups, or isolated by themselves, they should in every instance, to bear well, be trained as a *tree* and not as a *bush*. It is as easy to train the filbert as a standard or half-standard tree as any other nut or fruit tree. It is true that the filbert, especially when young, has a great tendency to grow sprouts from the roots all around the body of the tree. They should be unmercifully grubbed up whenever showing themselves.

In the family garden the filbert might be made to branch at three to four feet; nothing, indeed, more pretty than a filbert tree made to branch out at that height, particularly so the purple-leaved filbert so highly ornamental with its original and brilliant foliage. But in the field or orchard, where the filbert is solely planted for its crop of nuts, the trees should be made to branch at two to three feet, or rather between 20 and 30 inches.

Filbert trees should not be planted closer than 12 feet, say from 12 to 15 feet, in the row; but a very important point, to make the trees bear well, is to plant the rows of filberts very wide apart.

Of all classes of nut and fruit trees, none is better benefited by constant moisture than the filbert; in fact, in certain soils and localities, irrigating should have to be resorted to, so as to insure a crop of nuts every year. We should think that the great Northwest, especially Oregon and Washington, would be admirably adapted to filbert culture, as the conditions of soil and climate in that part of the country are so favorable to the filbert; and we do not see, if that tree is trained as we suggest in the course of this article, why it would not bear as well there as it does in England where so many filbert nuts are raised.

As the filbert deteriorates at once from the seed, we raise it altogether from layering, or the division of large bushes themselves grown from layering; we are therefore able to furnish our patrons with plants *absolutely true*. We have grown large filbert trees from the seed, and of all the varieties herewith described, we can assure the public that it is of no use for them to try the experiment, for in every case, without one exception, the trees so grown, though bearing well, have borne very small nuts, much smaller than the mother stock, and it is with filberts as with all other classes of nuts, the larger ones *only* are marketable. As a matter of course, rooted layers sell much higher than seedlings.

For the last thirty years we have experimented on many kinds of Filberts, but we find the eight varieties described below to be superior for fertility as well as size and beauty of the nuts to any other ones grown by us.

We are presently testing on our grounds nine new varieties, at least new to this country, imported from Belgium by the Department of Agriculture at Washington, and sent to us with the request to test their bearing qualities and see how they compare with the fine varieties raised by us so far.

We will now give a list of the best varieties to plant either for family use or market;

Barcelona.—A magnificent variety from Spain; nut very large, round, of first quality. Very productive. Bears well trained both ways, either as a low standard tree or bush.

Du Chilly Cobnut.—The largest filbert ever fruited on the Pacific Coast. The nut is of an elongated oval, very broad, over an inch in length, and three-fourths of an inch in width. The nuts are uniformly large, full-fleshed and sweet. Trained as a low standard tree, this cobnut is immensely prolific, but a shy bearer if raised as a bush.

Red Aveline.—Fruit medium to large, ovate; flavor sweet, pleasant and nutty; shell thin; kernel smooth, and from the fact that it is invested with a very thin skin of a beautiful wine color, hence its name of *Red Aveline*. Very prolific.

White Aveline.—In every respect the same as the above, with the exception of the kernel being invested with a thin, *white* skin. Very prolific.

Kentish Cob.—Large fruited cobnut, much grown in the Duchy of Kent, England. To bear well, like all other cobnuts

in California, must be trained as a low standard tree.

Large White of England.—Large, round, white, from the Filbert district of England; largely cultivated for market.

Purple-leaved Aveline.—A very pretty, ornamental variety, the leaves being of a

dark purplish hue; looks beautiful in the garden grown as a low standard tree. The nut is much like other Avelines, ovate; kernel smooth, with purplish pellicle, and nutty.

Daviana.—A beautiful white variety of filbert; large, white, roundish oval, full-fleshed and sweet. Prolific.

F R U I T T R E E S .

PRUNES.

Since our place is so little suited to the raising of stone fruit trees, on account of the "gum" so prevalent in this part of the State, we have concluded to quit raising prune trees, except a few for a local market; however, we are able to furnish our customers with scions for grafting purposes of our leading kinds, as Clairac Mammoth, Chatenay D'Ente, Quetche Sucree (Sugared Prune).

Clairac Mammoth.—Large, early and fine.

Chatenay D'Ente.—Very early; dries splendidly to the sun.

Quetche Sucree (Sugared Prune).—Large, blue, very sweet.

Quetche D'Agen.—Much like Robe de Sergent (so-called).

Puymirol D'Ente.—French Prune. Saint Catherine.

CHERRIES.

Tarascon Early.—The earliest of cherries; very prolific; dark red.

Guigne Marbree.—As early as Tarascon; prolific; dark red.

Yellow of Crimea.—Black Tartarian. — **Glossy Black.**—Mayduke. — Queen Hortense.—Late Red Oxheart.

PLUMS.

Greengage.—Duane's Purple.—Coe's Golden Drop.—Monsieur Rouge.

PEACHES.

Amsden.—The earliest.

Saint Aseycles.—Next earliest.

Hale's Early.—Muir.

Comet.—Very late; yellow.

Early Crawford.—Mignonne Rouge. — **Nivette.**

CLINGSTONES:—**Royal George.**—**Orange Cling.**—**Day's White.**

NECTARINES.

New White.—**Orange.**—**Purple.**

PEARS.

Bartlett.—**Triomphe De Vienne.**— Ripens with Bartlett; large and fine.

Supreme de Quimper.—Early kind, fine.

Bergamotte.—Late.

Andre Desportes.—June pear.

Doyenne De Paris.—Early.

Winter Bartlett.—Late.

Beurre Easter.—**Beurre Clairgeau.**—**Duchesse.**—Sickles.

APPLES.

Red Calville.—Dark red; large.

White Calville.—Large.

Spitzenberg.—**Pearmain.**—**Newtown.**—**Winesap.**—**Rhode Island Greening.**—

Red Astrachan.—**Strawberry.**—**Stump.**—Last three summer apples.

FIGS.

White Magdalen.—The earliest fig yet introduced in California; first crop ripens in June; ripens its second crop anywhere on the Pacific Coast; fruit medium, white inside as well as outside; should be in every garden as the best and surest fig for the family.

Napolitaine.—**Verdale.**—**San Jose Black.**—**Dattato.**—**Damaltino.**—**Pa-gaudiere.**—White Adriatic.

OLIVES.

Provence.—**Oblonga.**—**Cayon.**

BLACK MULBERRY.

Noir of Spain, or Everbearing.—Fruit very large, sweet, very juicy, most delicious flavor. This fine variety of Mulberry, introduced by us into California 30 years

PLATE IV



MARRON COMBALE CHESTNUT.

A 32-year old tree, in full bearing, in Barren Hill Nursery, Nevada City, California.

ago, is acknowledged as being the very best of the Black Mulberry family. The Noir of Spain blooms out so late in the spring that it is never injured by frost. Every garden should have such a tree.

CONSTANTINOPLE QUINCE.

This is the largest, most magnificent, most precocious, heaviest bearer of the Quince family. We are raising it in preference to any other on account of its great superiority *in every respect*. It is so precocious that young trees in nursery rows bear fruit so large that it bends the little trees down to the ground. The fruit is elongated and a bright golden yellow.

MEDLAR.

The Medlar is a native of Europe; it is a very ornamental tree, besides bearing in profusion its curious fruit. When picked green from the tree, the fruit is very harsh like the Persimmon, but through the winter it gets mellow, and is then very palat-

able. It hangs on the tree very well, and ripens nicely, if left on, after heavy frosts.

Every garden should have a Medlar or two, as the tree is quite ornamental. The Medlar is very hardy, and, like the Black Mulberry, never injured by late frosts in the spring.

SORBUS.

A native of Europe. Its beautiful umbels of white flowers are succeeded by most pretty little fruit growing in clusters and having the shape of small pears. The fruit has to get mellow before it is fit to eat. It ripens a week or two after it drops off the tree in summer. The Sorbus is highly ornamental, and does splendid for gate trees.

MISCELLANEOUS.

Japan Bamboo.

Pampas Grass.

Rhubarb.

French Artichoke (Vert De Marseilles).

Greenhouse Plants and Ferns.

EXPLANATION OF PLATES.

Plates I, II and III represent 15 different varieties of walnuts, borne on Grafted trees themselves grafted from the original, and *all* grown on our place; our Grafted trees being grafted from the trees that bore such nuts.

Plate V represents four varieties of Marrons or French Chestnuts. The trees that we offer for market are all grafted or budded from the very trees that bore the nuts represented on that plate.

Plate IV represents a Marron Combale Chestnut, the oldest and largest French Marron Chestnut tree to be found in the United States. This tree was imported from France, with other nut and fruit trees, in the winter of 1870-71, being then five years old, or 32 years old in 1898, the year the half-tone of that tree was taken. It is planted in very poor ground, a red clay with disaggregated granite mixed with it, of which the most of the soil of our Barren Hill is composed,—a splendid soil, it seems, for the chestnut; it measures right above the ground 64 inches in circumference, or over 21 inches in diameter, and 54 inches in circumference or 18 inches in diameter at 5 feet; it branches at 6 feet from the ground, the tree being 30 feet in height, the top spreading out 20 feet on the south side and 17 feet on the other side.

This tree never failed to yield a crop since it first bore in 1876, its crop increasing every year; in 1898, it yielded 132 pounds of most magnificent nuts (see Plate V, the two nuts at the top); in 1899, it yielded 154 pounds of nuts, which 1900 will beat yet. It will be noticed that, although the lower limbs are properly propped up, the load of nuts was so large that it made them droop to almost touch the ground.

Plate VI (on the back cover of catalogue) represents a Marron Quercy Chestnut, a most precocious and prolific bearer (see on Plate V two nuts of this fine variety). This tree was 15 years old the year (1898) the photograph was taken, and still was loaded as heavy as a chestnut tree can be; it measured 27 inches in circumference near the ground, and 22 inches four feet above; it was branched at 4 feet, its height being 20 feet, and the lower limbs spreading out 10 feet all around.

GRAPES.

(Table, Raisin and Wine Varieties.)

We offer to the public rooted vines and cuttings of the most complete and magnificent collection of foreign grapes to be found in California and the United States. Our early varieties ripen on our place as much as four weeks before "Sweet Water".

Our cuttings are planted *upright* in little ditches two feet apart, which permits them to grow all the roots at the butt, where they should be, instead of at each joint from the butt up, as it is the case when laid flat in a furrow, as is done in most nurseries.

Our space does not permit to give a full list of our 241 varieties, but we will name the earliest, finest and most valuable kinds.

EARLY VARIETIES.

Saint Pierre.—White; the earliest one.
Annonay.—White; very early.

Ischia.—**Gamay Precoce.**—**Black Magdalen.**—Extra early; black; small berries.

Pearl of Anvers.—White.

Blue Muscat.—**Chasselas Rose.**

Montreuil Early.—**Provence Early.**

Gros Sapat.—Splendid; dark blue.

Chasselas Dupont.—White; very fine.

Fontainebleau.—White.

Black Eye.—Fine.

Shaouka.—White; one of the best.

Blauer Portugueser.—Blue.

Muscat Gris.—Highly flavored.

Orange-flowered Muscat.—White.

Muscat Primavis.—White.

Muscat Eugenie.—White.

Champion.—Very early; American.

CHOICE TABLE GRAPES.

(Fine varieties for market and shipping.)

Blanc De Calabre.—White.

Boudales.—Black.

Fintindo.—Very large; black.

Gros Guillaume.—Black; large.

Sabalskankoi.—Large; pink.

Gros Makara.—Black.

Pondichery.—Very large; white.

Muscat Sarbelle.—White; late.

Ramonia.—Very large; blue.

Black Muscat of Alexandria.

Gros Damas.—Black.

Ulliade.—Very large; black.

Prune Bleue.—Large as Damson Plum; dark blue.

Red Muscat of Madeira.

Black Almeria.—Splendid.

Alicanthe à feuille Erigée.—A cross between the Alicanthe and the Isabella (American). Jet black; very fine; heavy bearer.

Balavry.—Black; very fine.

Minestra.—Black.

Seedless Sultana.—**Seedless Black Corinth.**—**Seedless White Corinth.**—All raisin grapes.

BEST WINE VARIETIES.

Morastel-Bouschet.—The best of Bouchet's hybrids. Bunches large; berries medium, "dark" juiced; heavy bearer. The finest variety for coloring light colored wines, by an addition of 5 to 8% of this grape.

Carmenet of Medoc.—The finest for bouquet; 5 to 8% of this grape improves wonderfully the bouquet of claret wine. A very vigorous kind; hard to mildew.

Cot De Tourraine.—Splendid wine grape from the Loire district, in France; heavy bearer and hard to mildew.

Etraire De L'adui.—Enormously productive; black.

Zinfandel-Pineau.—A so-called cross between Zinfandel and Black Pineau. Very heavy bearer; small bunches of small berries. One of our very best varieties for wine.

Malbeck.—Bordeaux Type; black, heavy bearer.

Carbenet-Sauvignon.—**Merlot.**—**Gros Rouge.**

Aramon.—**Delhys.**—**Petite Sirah.**—And 30 other varieties; black and white.

We do not keep any "rooted" cuttings of wine varieties—only cuttings. But we would highly recommend all the above varieties of wine grapes as the very best to graft on resistant stock; since all the vineyards in California are getting to be ruined by the Phylloxera, and have to be planted anew and grafted on resistant stock, it should be done with "improved" kinds, and superior to Zinfandel and the like.

PLATE V



Fig. 17. Combale.



Fig. 18. Quercy.



Fig. 19. Avant-Chataigne.



Fig. 20. Nouzillard.

Marron-Chestnuts of natural size, grown in Barren Hill Nursery,
Nevada City, California.

RESISTANT STOCK.

(FOR GRAFTING PURPOSES.)

Riparia.
Riparia Gloire De Montpellier.
Riparia Rupestris.
Rupestris.
Rugestrus Multicola.
Rupestris Phénomène Du Lot.
Mourvèdre Rupestris.
Rupestris Martin.

STRAWBERRIES.

Laxton's Noble.—Very large, conical-shaped, but broad at the stem; brilliant red, flesh salmon color; early and good bearer.

La Chalonnaise.—Highly perfumed berry; fruit large; bright glossy red; flesh white; quite early.

The Lady.—Large, broad, flat, light crimson; sweet, nice flavor; bears a second crop in the fall.

La Bicolore.—The earliest strawberry; medium large; half white, half red, hence its name; highly flavored.

The Czar.—

Princess Dagmar.—

Perpetual Strawberries.

We offer this season to the public plants of those most valuable kinds of Strawberries, constant bearers, having on the vines, at all times, from spring to winter, blossoms and fruit, fruit and blossoms. We have never seen strawberry plants bear so constantly as the three varieties described below.

La Constante Feconde.—Fruit large, of various forms, glossy red; vigorous and prolific.

Saint Joseph.—Fruit large, dark red; flesh red, very firm, juicy; first quality.

Joan D'Arc.—Issued from a seedling of St. Joseph; fruit large, glossy red; prolific.

RASPBERRIES.

Cuthbert.—Large, red berry; fine for market.

Everbearing.—Large, red berry; three crops through the summer.

Surprise d'Automne.—Large, yellow, the first strawberry to ripen in the spring; bears heavy in the fall.

Golden Queen.—Very prolific; amber-yellow color; bears a second crop in the fall.

Billard's Perpetual.—Bears three crops through the summer; fruit large and red.

BLACKBERRIES.

Wilson's Early.—

Kittatiny.—

Lawton.—

Early Harvest.

CURRANTS.

Imperial Red.—

Imperial White.—

Cherry.—

Naples Black.

"White" Black Currant.—A great and curious novelty. A white variety of the "Black Currant"; fruit white; longer bunches than the Black.

ENGLISH GOOSEBERRIES.

The Gooseberry plants we offer for sale are all grown from "layering" and therefore absolutely *true*. We have them of all kinds of shape, size and color, the most of them being immensely productive; particularly the first four on our list which consists this season of the following varieties:

America.—

Frogmore.—

Alma.—

Red Robin.—

Washington.—

La Favorite.—

Green Mountain.—

Roaring Lion.—

Major Hilbert.—

Bunker's Hill.—

Morning Star.—

Prince Regent.—

Top Marker.—

Rigby's Honeymoon.—

Greengage.—

Shadwick's Sportsman.—

Freedom.—

Princess Royal.—

Pern.—

Golden Chain.—

General.—

Echo.—

White Smith.—

Justicia.—

Overall.—

PRICE LIST.

Grafted Walnuts.

The most of our trees have been grafted when 1-year old, in greenhouse, by the Treyve process, then transplanted in nursery rows; the others having been budded right in the nursery when 3 and 4 years old.

Grafted trees of the following varieties: Mayette, Franquette, Vourey, Parisienne, Meylan, Chaberte, Parry, Præparturiens, Treyve, Galban, Cluster and Laciniated:

First size, 2 to 4 feet, \$1.50 per tree; \$16 per dozen.

Second size, below 2 feet, but averaging 12 to 20 inches, \$1.25 per tree; \$14 per dozen.

Third size, 1-year old trees, grafted in greenhouse, 4 to 6 inches, \$1 per tree (\$1.25 by mail); \$11 per dozen.

Grafted trees of the Mammoth kinds: Jauge or Mammoth, Gladys or Improved A Bijou, Alpine and Fertile à Gros fruits:

First size, 2 to 4 feet, \$2 each.

Second size, below 2 feet, \$1.50 each.

No quotations per dozen on account of scarcity of trees, except Gladys: \$16 per dozen (1-year old trees, 4 to 6 inches).

Second Generation Seedling Walnuts.

Præparturiens, Mayette, Franquette, Parisienne, Chaberte, Vourey and Meylan:

Extra size, 5 to 6 feet, 60 cents per tree.

First size, 2½ to 4 feet, transplanted, \$6 per dozen; \$40 per hundred.

Second size, 16 to 24 inches, transplanted, \$5 per dozen; \$35 per hundred.

Third size, below 16 inches, transplanted, \$4 per dozen; \$25 per hundred.

Two-years, 8 to 10 inches, \$3 per dozen; \$20 per hundred.

One-year-old trees: First size, 8 to 10 inches, \$3 per dozen; \$20 per hundred (by mail, \$3.50 per dozen). Second size, 5 to 7 inches, \$2.50 per dozen; \$17 per hundred.

Mammoth, Macrocarpa, Alpine and Fertile à Gros Fruits, two years old, second generation seedlings, 50 cents per tree.

French Chestnuts (Grafted).

First size, 4 to 6 feet, \$7 per dozen; \$50 per hundred.

Second size, 2 to 3½ feet, \$6 per dozen; \$40 per hundred.

Third size, 12 to 20 inches, \$5 per dozen; \$35 per hundred.

Fourth size, below 12 inches, \$4 per dozen; \$30 per hundred.

Mailing size, \$5 per dozen, including packing and mailing.

Butternut and Hickory. — 25 to 50 cents each.

Texas Paper-Shell Pecan. — One year, 25 cents each; two years, 40 cents; three years, 50 cents.

Almonds. — 25 cents per tree; \$2.50 per dozen.

Filberts. — (Solely propagated from layering.) 30, 40 and 50 cents each; \$3, \$4 and \$5 per dozen. Special rates per hundred.

Prunes and Plums. — 25 cents each; \$2.50 per dozen. Prune scions, 75 cents per dozen; \$4 per hundred, including packing and mailing.

Cherries. — 30 to 40 cents per tree; \$4 to \$5 per dozen.

Peaches and Nectarines. — 20 to 25 cents each.

Constantinople Quince. — 30, 40 and 50 cents per tree.

Pears. — 25 cents per tree; \$2.50 per dozen.

Apples. — 15, 20 and 25 cents per tree; \$1.50, \$2.00 and \$2.50 per dozen.

Figs. — 25 cents each; \$2.50 per dozen.

Black Mulberry. — 40 to 50 cents each.

Medlar. — 40 to 50 cents each.

Sorbus. — 25 to 50 cents each.

Olives. — 25 cents each; \$2.50 per dozen.

Strawberries. — 25 cents per dozen; \$1.50 per hundred. (By mail, 35 cents per dozen; \$2.00 per hundred.)

Perpetual Strawberries. — 50 cents per dozen; \$3 per hundred. (By mail, 60 cents per dozen; \$3.50 per hundred.)

Raspberries and Blackberries. — 50 cents per dozen.

Currants. — \$1 to \$1.50 per dozen.

“White” Black Currant. — 25 cents each; \$2.50 per dozen.

English Gooseberries. — 25 cents each; \$2.50 per dozen.

Grapes. — Finest varieties, rooted vines, \$1.50 per dozen (\$2 by mail); cuttings, 50 cents per dozen (75 cents by mail).

Wine Grapes. — Cuttings, 12 to 16 inches in length, 50 cents per dozen (75 cents by mail); \$3 per hundred (\$3.50 by mail).

Resistant Stock Cuttings. — Prices given on application.

Rhubarb, Bamboo, Pampas Grass and French Artichoke. — 25 cents per root; \$2 per dozen. Large Bamboo and Pampas Grass, 50 cents per bunch.

NOTES ON NUT TREES.

MARRONS OR FRENCH CHESTNUTS.

The reason why Marron Chestnuts are the best to raise for market, is on account of their large size and beauty, due to the fact that that class of chestnuts grow single and in pairs or three at the most in a burr. A burr when forming has from three to six, sometimes eight, embryo nuts, which with the common seedling chestnut grow perfect and, consequently, remain small and are flat on one or two sides; while with Marrons, exclusively propagated by grafting, one or two, three at the most, of the nuts, grow perfect at the expense of the others, which are found flattened in the burr at maturing time, and are therefore much larger and finer than seedling nuts and much more marketable.

The Chestnut, unlike other nut or fruit trees, do not at blooming time shed the blossoms or little burrs that have not been fertilized; they remain on the tree growing to one half the size of the perfect ones, and dropping at the same time as the full burrs do; this will explain why there are so many empty burrs on a chestnut tree, especially young trees; however, the older the tree, the less empty burrs found on it.

FILBERTS OR HAZELS.

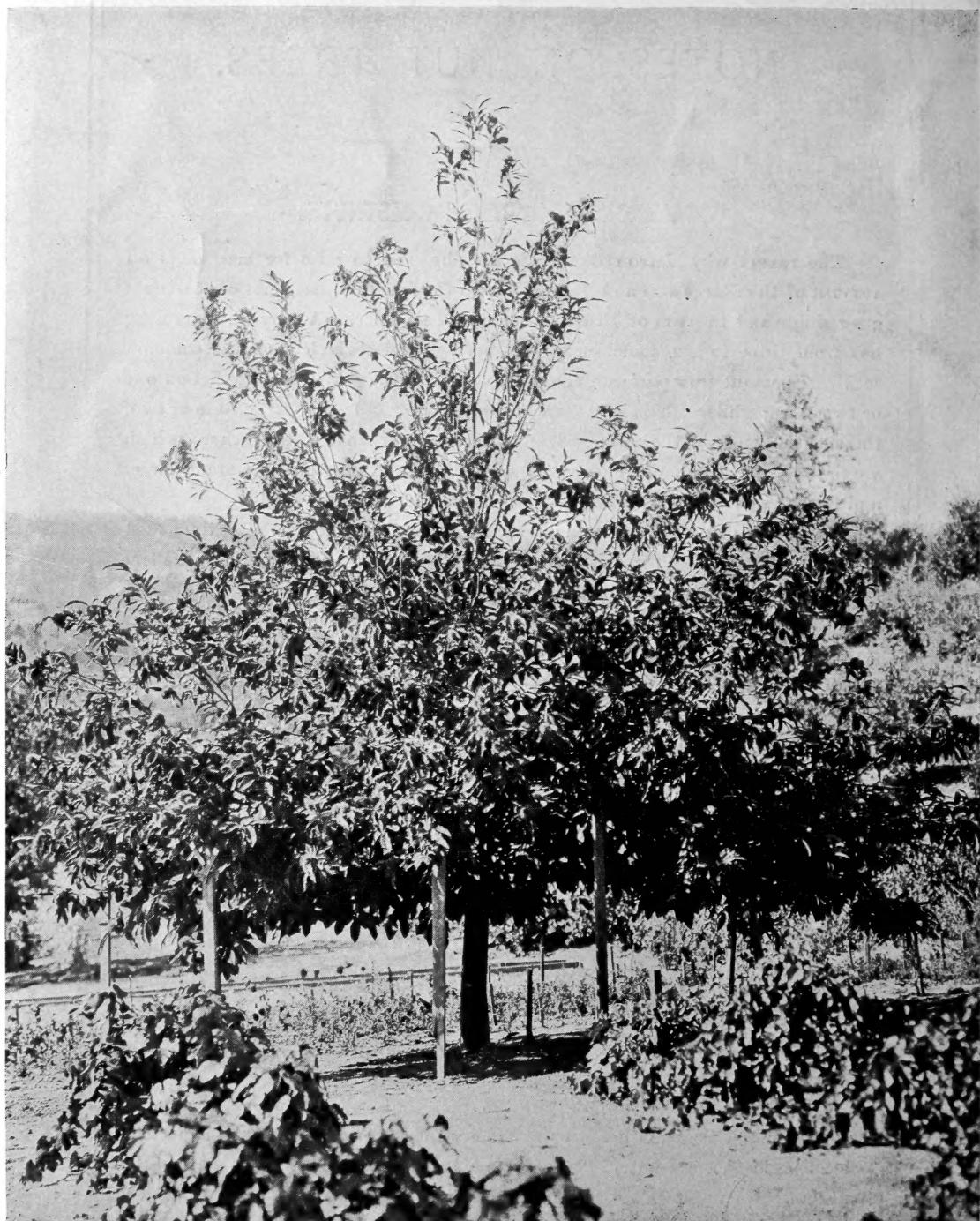
The best plants of Filberts to set out are undoubtedly those grown "from layering"; not only are they absolutely true, but sucker very little and bear at once; while seedlings sucker terribly from the roots, go to bearing not before 6 or 7 years, seldom coming true, and bearing nuts much smaller than those of the mother type.

GRAFTED WALNUTS.

It is quite hard to graft young walnut trees, and the only way of grafting 1-year old trees is by the Treyve process in greenhouse, even then but a certain percentage of the grafts do succeed; that is the reason why grafted walnuts are so scarce and held at such high prices.

A few grafted walnuts, of the finest market kinds, should be planted in every walnut orchard, as "mother trees," from which to procure buds and grafts to redeem seedling trees bearing inferior and unmarketable nuts. It is also quite important, when planting seedling walnuts, to plant trees as close as possible to the mother type; "second generation" seedlings are, therefore, next to grafted trees the best to plant, as they are grown from nuts of the first generation or nuts borne on grafted trees themselves grafted from the original.

PLATE VI.



MARRON QUERCY CHESTNUT.

A 15-year old tree, in bearing in BARREN HILL NURSERY, Nevada City, California.